

# kitchens for living

CUSTOM-BUILT OF STEEL...BY

*St. Charles*



# How to have a kitchen you can live with!

So you are thinking about a new kitchen! Perhaps you are building a home; you may be thinking of doing over your present kitchen. In either case, you are going to have to get along with your new kitchen for quite some time. Why not have one that you can really live with and enjoy?

## how to PLAN it

Planning, of course, comes first. If you are building, it is a good idea to plan the kitchen before the house plans are all settled. A few inches one way or another in a wall, a door or a window, may make all the difference in the world in the economy and efficiency of your kitchen. If you are remodeling, it is usually necessary to work with the room arrangement as it is. It may be worthwhile, however, to make some structural change.

But a word of caution! Do not try to plan it all by yourself. You will have the ideas, many of them. You may have been keeping a scrap book for years. Only you will have the answers to many questions that must be settled. But when the time comes to lay out the kitchen, call in an expert, just as you would call in an architect in planning your home. He will see the size of the room and its relation to the rest of the house. He will take necessary measurements, either from the plan or on the job.

From you he must learn how many in the family, how much entertaining you do, how often you shop for food. These things affect the amount and type of storage needed. Be sure that your plan takes into account the size of refrigerator you need and will ultimately have—not necessarily the one you now have. Should your range be built-in or free-standing? Would you prefer a conventional oven or a waist-high oven? Do you eat in the kitchen regularly or only occasionally? Are there small children who come in for snacks?

Locate work areas for smooth, functional flow of work—your work. Follow the triangle system if room layout permits. It is a good idea to keep the main work areas close together. Consider shelf area rather than cubic storage. Keep in mind that storage means placement of things on shelves and in drawers.

In decoration, your own personal color preferences will, of course, be the important consideration. Other factors that affect the color scheme are location of the room, the number and size of windows, the direction from which the light comes. Now that you can have the storage units of steel finished in color, as well as counter materials in many patterns and colors, the effects you can achieve are almost unlimited.

## how to CHOOSE it

We all know it is important to have the right plan, but it is equally important to choose a kitchen that will enable you to realize that plan.

Naturally, you will want steel, the preferred material for kitchen use because of its strength without bulk, its easy-to-clean surface, its ability to withstand cold, heat and moisture. And you will favor the kitchen that gives you, in addition to the advantages of steel, the decorative opportunities of color.

To have your plan come true your kitchen should be custom-built. That means a kitchen made to the measurements of the room, after you approve the plan. It means counters made in one piece, to the exact dimensions. Consider the range of widths and heights in which the storage units are made. In a small room or where maximum storage is needed, it is a help to have those taller-than-ordinary wall units which provide one-third more shelf area. Consider especially the number of special purpose storage units and the accessories from which you can choose. The easy visibility and accessibility of items stored in these units will save you many steps and much work.

Is the kitchen made by a company whose sole business is to produce custom kitchens to order? Does the manufacturer stand back of the product with a written warranty against defects in material and workmanship?

Is the dealer a specialist in custom-built kitchens? Is he a trained expert who can lay out a kitchen especially for you, to meet your particular needs? Has he trained personnel to install the kitchen properly? Is he equipped to render a service that continues after installation to help keep your kitchen in good condition?

In this brief space we have been able to touch upon only the most important of the many things to consider in planning and choosing your kitchen. We hope they will prove helpful. With them in mind, turn to the following pages and see in greater detail how the selection of a St. Charles Kitchen, planned and installed by a St. Charles dealer, will assure the kind of kitchen you will enjoy living with.





# The foundation of a *St. Charles* kitchen

One of the reasons why a St. Charles Kitchen can be so individual and so snugly fitted to the space is the large number of sizes in which the standard units are available. While sizes are standard, the units themselves are not prefabricated and stocked, but each one is made and finished as part of a particular kitchen. When required, units of special dimensions can be furnished.

**WALL UNITS**—These have flush bottoms and are made in four heights. The 36" height with three shelves provides the greatest lineal storage space. Where maximum use of wall space is not required, the 30" height with two shelves is suitable. The 18" and 24 $\frac{3}{8}$ " high units are usually used over refrigerators and ranges. All wall units are 12 $\frac{3}{4}$ " deep, which is ample for the largest dinner plate. Shelves are adjustable on 1 $\frac{1}{2}$ " centers.

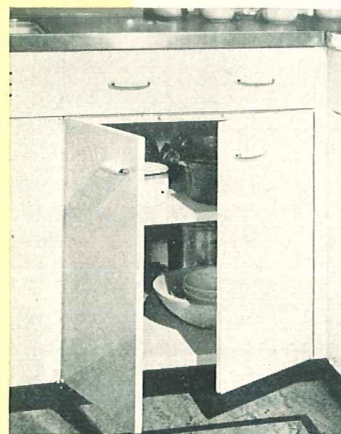
**BASE UNITS**—These are made in two types—cupboard and drawer. The cupboard type has one shelf which is adjustable. Drawer units provide good visibility and make contents readily accessible. Cupboard cabinets may be fitted with sliding shelves, affording this same convenience.

**SINK FRONT**—This is joined to the units on each side of the sink so as to enclose the compartment in which the plumbing is installed and give a flush, unified appearance to the complete ensemble. The sink compartment is fitted with a bottom plate which provides ample storage for cleaning supplies.

**FULL-HEIGHT UNITS**—Where adapted to the kitchen design, these units have the advantage of making full use of wall space. They can be equipped for utility storage as shown here, having shelves spaced as needed, and for implement storage or utensil storage.



WALL UNITS



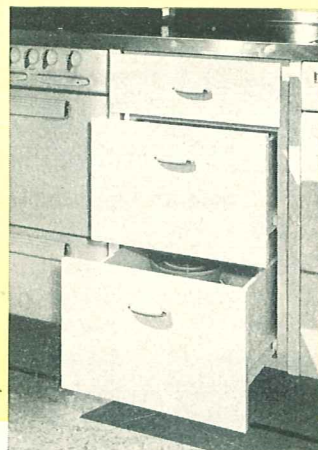
CUPBOARD BASE UNIT



FULL-HEIGHT UNIT



SINK FRONT

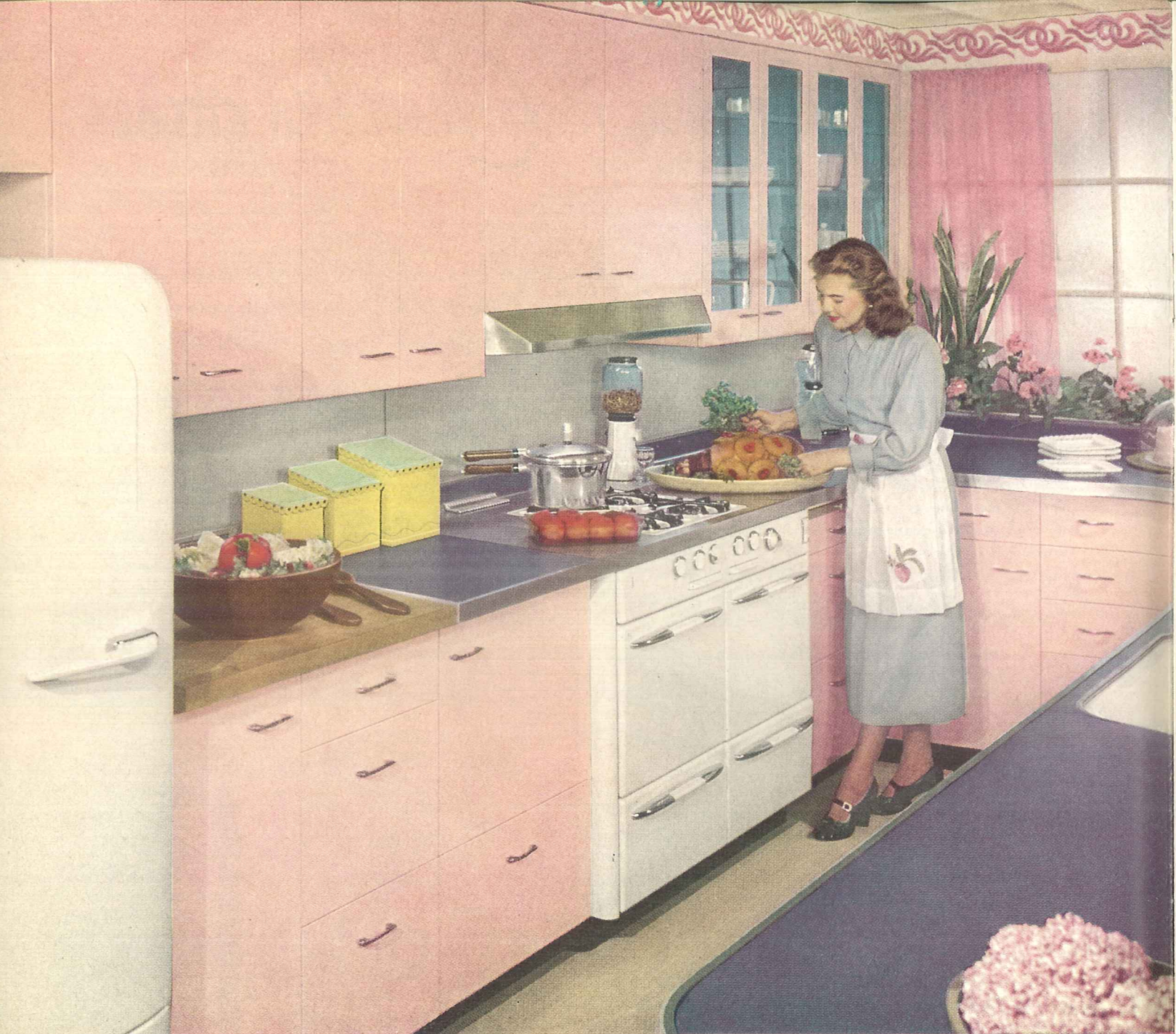


DRAWER BASE UNIT



CUPBOARD BASE UNIT





Courtesy of Better Homes and Gardens

as  
individual  
as your  
*Signature*

Whatever its arrangement, size or cost, your St. Charles Kitchen will be designed and built exclusively for you. Every St. Charles Kitchen is built to order, for a particular room. The illustrations in this book are from the many thousands of such kitchens built each year. Each is an actual installation, photographed in full color.

The kitchen above shows a unique treatment of a long, narrow room, with doors on one wall. While essentially a corridor arrangement, the units on one side in reality form a shallow U with the mixing area and built-in range on the outside wall. On the opposite wall, between doorways, is the sink, flanked by towel drier, dish-

washer and vegetable storage unit, all topped by a one-piece counter with ends on a slight diagonal. Color is Shell Pink.

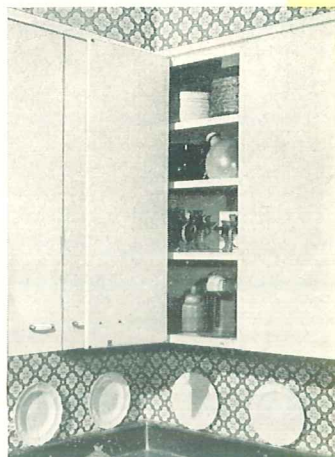
The picture on the cover shows part of a U arrangement, with the mixing area at the right. From here, work flows to the compact cooking and clean-up areas. The extension of the U in the foreground actually rests on wall units serving as base units, thus lowering the level of the serving counter to the dining area. This illustrates the great flexibility with which St. Charles units may be used. Upper units are Sea Green and lower units Pine Green, with interiors of the units in the foreground Sea Green to match upper units.



# units designed for specific conditions



UPPER CORNER UNITS



**UPPER CORNER UNITS**—Full use of the corner space in an L or U arrangement is gained by use of these units. The one with the front at an angle gives easy access to the entire corner, adds usable storage space and provides an attractive touch to the kitchen design, particularly when used with a glass door. The other, a rectangular type, provides access through the door on the section which is exposed. The other end fits snugly into the corner and is concealed by the units on the adjoining wall.

**LOWER CORNER UNIT**—This is made in the same style as the rectangular upper unit with part of the cabinet extending into the corner. Access is through the door on the exposed portion. Unit has a shallow drawer above the door.

**CURVED END UNIT**—Decorative as well as practical. By rounding off the end of a series of base units it prevents bumps against projecting corners. Adds beauty to the kitchen design by use of the classic principle of the curved line, and provides good storage space.

**DIVIDER UNIT**—This is designed to separate the kitchen proper from the dining area. At the same time it provides handy storage for china and glassware, or for small appliances used in the dining area such as toaster, waffle iron, sandwich grille and electric coffee maker. Access from kitchen or alcove through the doors on each side.

**RECESSED SINK FRONT**—The recess provides additional knee room while working at the sink either while sitting or standing.

**BASE UNIT WITH FULL-HEIGHT DOOR**—By dispensing with the usual shallow drawer at the top of a cupboard unit, additional space is gained for storing extra tall articles such as an electric mixer. The single shelf may be raised or lowered as desired. Made with one door as shown and also with two doors.

**REFRIGERATOR VENTILATING UNIT**—Provides adequate ventilation for refrigerator by means of 4" duct at rear of unit. Vapors are discharged through grilled panel at top. 8" front portion of unit available for storage.



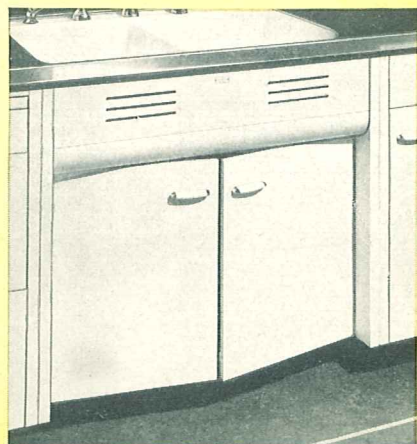
LOWER CORNER UNITS



CURVED END UNIT



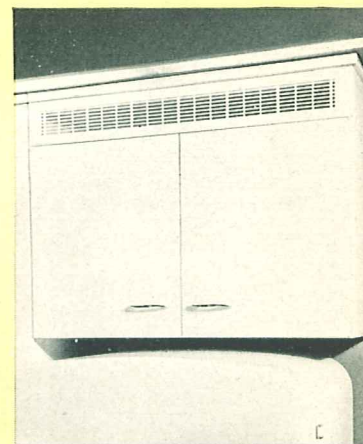
DIVIDER UNIT



RECESSED SINK FRONT



BASE UNIT  
WITH FULL-HEIGHT DOOR



REFRIGERATOR  
VENTILATING UNIT



# special purpose units

In addition to the basic units illustrated on page three and the units designed to deal with conditions of location and design shown on page five, St. Charles offers a variety of complete units designed for greater accessibility, greater convenience or to store certain articles of supplies. These are all base units and each is made in one size, which experience has shown to be best for the purpose for which it is designed.

**SLIDING TABLE**—A cupboard base unit with a shelf just below the drawer that pulls out at lap height for work while seated. The surface of the shelf may be linoleum or Vinyl to match the counter.

**SWING SHELF CORNER UNIT**—Unit is made like the lower corner unit on page five but instead of cupboard with shelf, has two semi-circular shelves, each attached to a hinged door. When door is opened, shelf rolls out, bringing front quarter entirely into open and rear quarter readily accessible. Shelves can be removed for cleaning.

**TOWEL DRIER**—A cupboard unit with two racks, each holding three aluminum rods which slide in and out, to hold towels

or other articles. At bottom is a blower with 500-watt heating element. Timer may be set to turn off current at any interval up to one hour. Door is ventilated.

**VEGETABLE STORAGE**—A cupboard unit with louvered door. Has three sliding trays, grilled on the bottom for ventilation.

**COMBINATION UNIT**—A special unit incorporating four of the accessories shown on pages ten and eleven: pull-out cutting board, cutlery drawer, flour, meal and sugar bins, bread and cake receptacle.

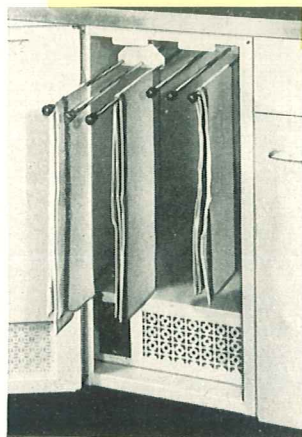
**HANDY UNIT**—A cupboard unit without drawer at top but with full-height door. Inside is sliding shelf at top and tray storage panel below. These are also furnished separately as accessories as described on pages ten and eleven.

**PLANNING DESK**—Very convenient, where space permits, for writing, keeping accounts, planning meals and purchases. Deep drawer section provides storage for files or recipes. A convenient surface for working while seated.

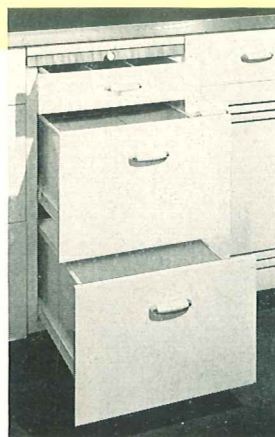
**LINEN STORAGE**—Three shallow drawers and one deep drawer on roller bearings.



SLIDING TABLE



TOWEL DRIER



COMBINATION UNIT



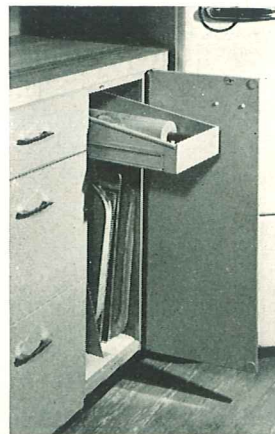
PLANNING DESK



SWING SHELF CORNER UNIT



VEGETABLE STORAGE



HANDY UNIT

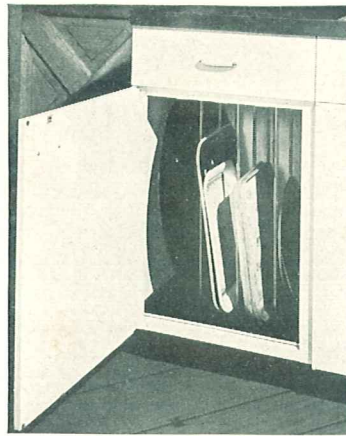


LINEN STORAGE

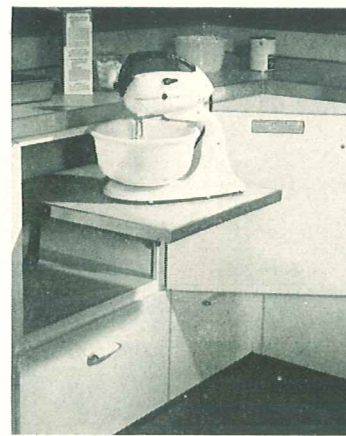




**BOTTLE STORAGE**



**TRAY STORAGE**



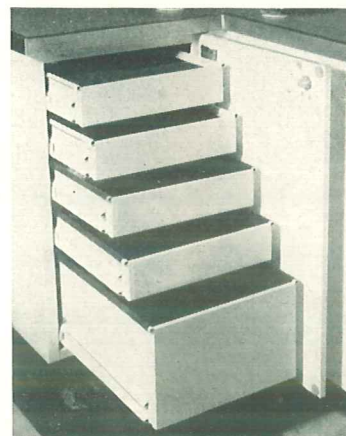
**MIXER STORAGE**



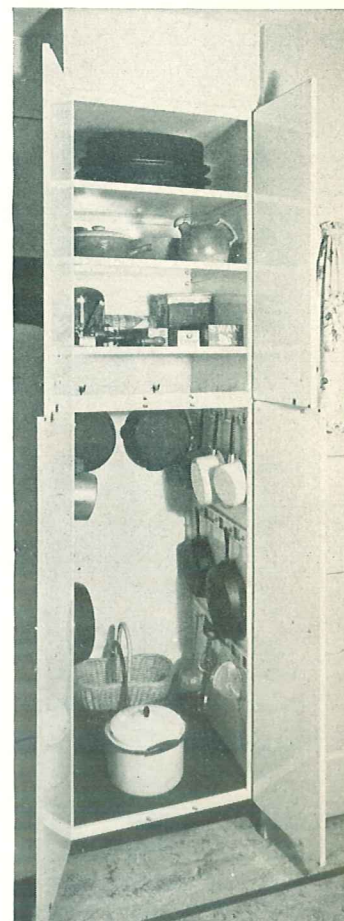
**TILTING FLOUR BIN**



**SOILED LINEN UNIT**



**SILVER STORAGE**



**UTENSIL STORAGE**

**BOTTLE STORAGE**—Two sliding shelves in a cupboard unit having full-height door, each fitted with a wooden egg crate insert containing compartments for bottles. Three compartments for holding bottle openers and other accessories. Door fitted with tumbler lock.

**TILTING FLOUR BIN**—For use where considerable baking is done. The bin is attached to tilting door. A removable tinned insert fits into the bin; holds up to 52 pounds of flour.

**TRAY STORAGE**—Cupboard is fitted with three rows of chrome plated rods, dividing it into four sections each wide enough to hold several trays. Bottom is lined with linowall which is removable for cleaning.

**SOILED LINEN UNIT**—Similar to the tilting flour bin except that the bin has no tinned insert and the tilting door has louvers for ventilation.

**MIXER STORAGE**—Mixer is housed in the cupboard on a platform which pulls out and up, elevating mixer to proper work level; is readily pushed down and into the cupboard when through. Includes electrical outlet to which mixer remains connected.

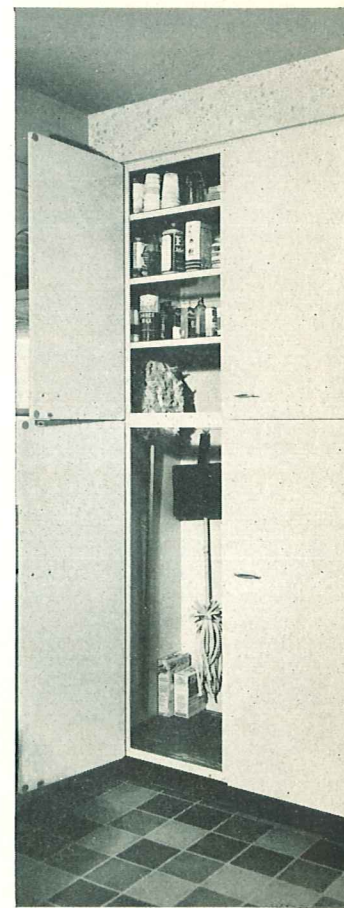
**SILVER STORAGE**—Five especially constructed sliding shelves in cupboard unit with a full-height door. The two shallow shelves at top are fitted with inserts compartmented for flat silver with lining and cover of Pacific tarnish-proof silver cloth. The two shallow shelves and deep shelf below, for storage of larger pieces, are completely lined with Pacific tarnish-proof silver cloth with cover of same material.

#### **Specially Equipped Full-Height Units**

The full-height unit illustrated on page three is fitted with shelves from top to bottom, for general utility storage. Made in two depths to match the depths of wall units and base units. The same basic unit may be fitted for other storage as follows:

**UTENSIL STORAGE**—To the sides of the space below the cross rail are attached six rows of sliding hooks—three rows on each side. Each row has four hooks on which may be hung pans and skillets.

**IMPLEMENT STORAGE**—The shelves at the cross rail and below are omitted and this lower space is left for storage of mops, brooms, and sweeper. Cleaning supplies may be stored on the upper shelves. Hooks and broom holders are fastened to the sides.



**IMPLEMENT STORAGE**

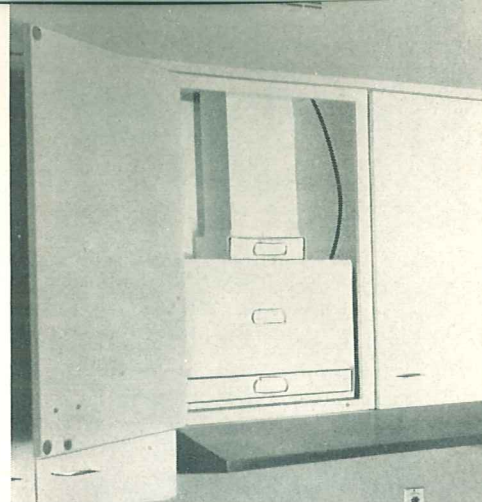




**SLIDING FLOUR BIN**



**WALL UNIT FILE**



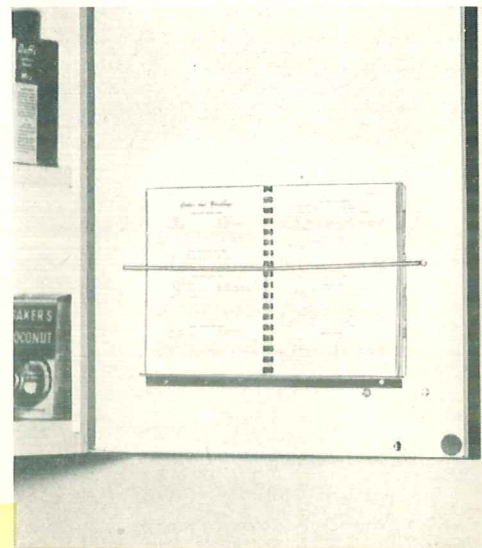
**VENTILATING UNIT**



**WIRE CUP RACK**



**PLATE RAIL**



**COOK BOOK RACK**



**SLIDING SUGAR BIN**

## accessories for use

With the general design decided and the basic storage units selected, completion of the kitchen requires the addition of those details which make for greatest utility and efficiency. An important reason for choosing a St. Charles Custom-Built Kitchen is the large number of accessories available, as shown on these and the two following pages.

**SLIDING FLOUR BIN**—When being used or refilled, it pulls out on slides attached to bottom shelf. Equipped with sifter at convenient height for measuring. Holds approximately nine pounds.

**WIRE CUP RACK**—Cups slide in, handles down.

**SLIDING SUGAR BIN**—Similar to sliding flour bin except that it is fitted with a

sugar dispenser. Holds approximately fourteen pounds of sugar.

**WALL UNIT FILE**—Movable file having two compartments for such things as tins, covers, trays, cook books, casseroles, and vegetable dishes.

**PLATE RAIL**—Stainless steel rail holds plates on edge at rear of shelf.

**VENTILATING UNIT**—Unit with exhaust fan for use in wall unit above range. Fumes are filtered and exhausted to outside.

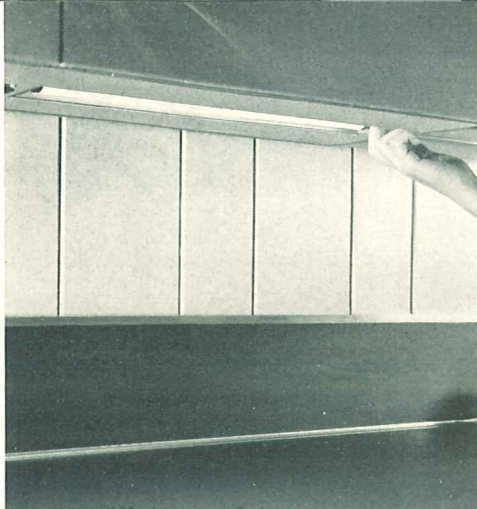
**COOK BOOK RACK**—Book rests on ledge of stainless steel fastened to inside of door. Spring holds cook book open for following recipes.

**CUP RACK**—Inserted in back of wall unit in same manner as shelf. For storing glasses and cups, leaving space for





**CUP RACK**



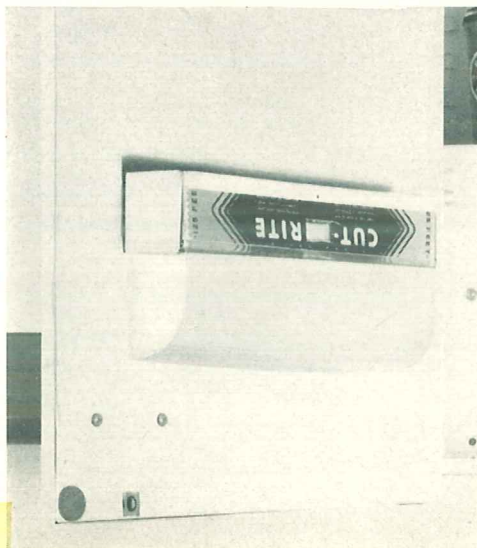
**FLUORESCENT LIGHT**



**CABINET MIRROR**



**HALF SHELF**



**WAXED PAPER RACK**



**STEP SHELF**

## with wall units...

plates, saucers and other dishes below the rack.

**HALF SHELF**—Shelf half as deep as regular shelves. For use in wall units where it is desired to store small articles at back, leaving room for tall items on shelf below. Also where accessories requiring room are fastened to inside of door.

**FLUORESCENT LIGHT**—Tube is recessed in special bottom of wall unit. A clear, white light is diffused over the working surface. Electrical outlet at end. Includes transformer ready for attachment.

**WAXED PAPER RACK**—Holds any standard box of waxed paper.

**CABINET MIRROR**—Women will find this mirror convenient for a quick touch-up

before answering the door. Fitted behind door of any wall unit. Makeup accessories may be kept in cabinet.

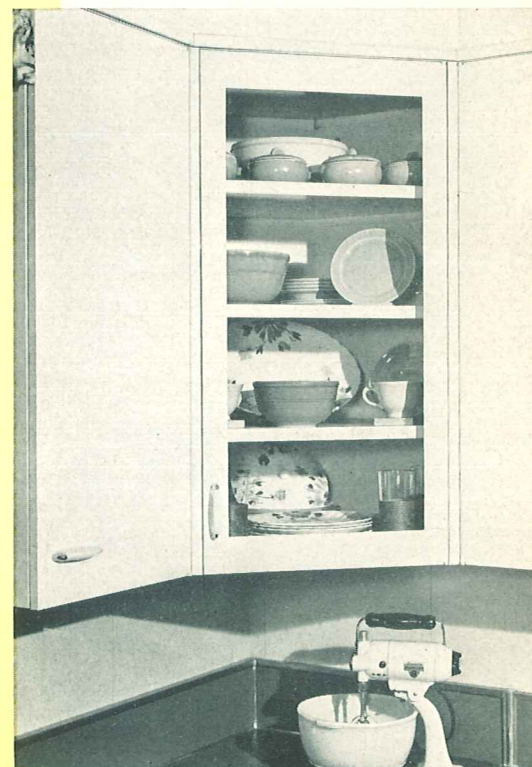
**STEP SHELF**—Two levels for storing condiments and other small articles for easy visibility and accessibility. Space for additional row of articles on cupboard bottom.

**GLASS DOORS**—Any wall unit door or upper door of a full-height unit may be equipped, with glass panel. Illustration shows diagonal corner wall unit.

### Not Illustrated

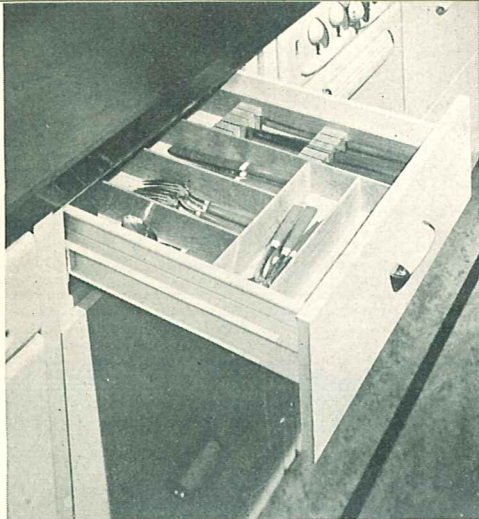
**UTILITY SHELF**—An enameled steel shelf for use between wall units.

**RANGE HOOD**—Of stainless steel. Fits beneath wall unit above range. See illustration on page fifteen.



**GLASS DOORS**

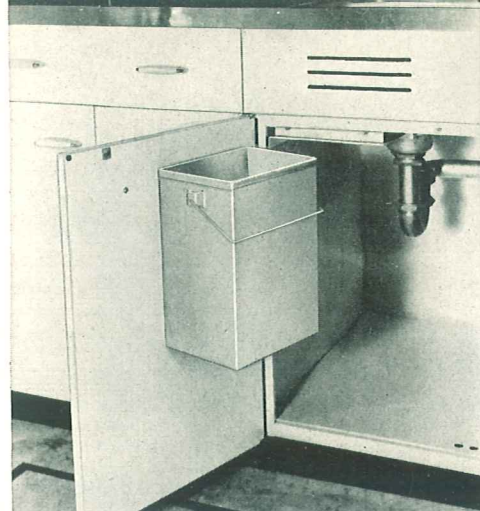




**CUTLERY TRAY**



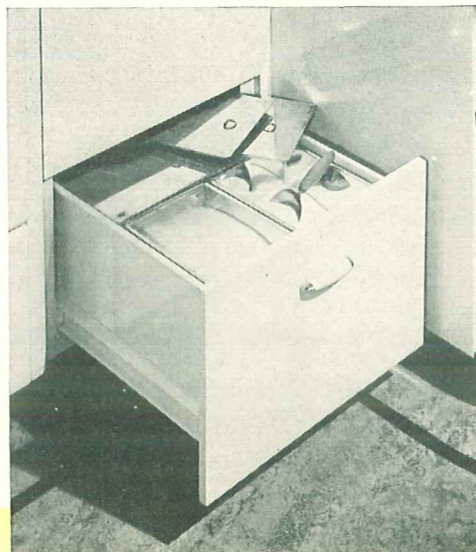
**SLIDING SHELF**



**REFUSE RECEPTACLE**



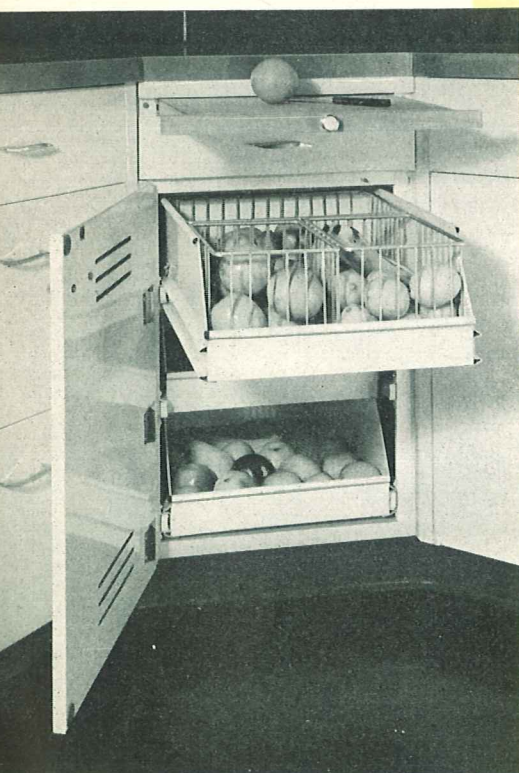
**PASTRY BOARD**



**FLOUR, MEAL, AND SUGAR BINS**



**BREAD AND CAKE RECEPTACLE**



**WIRE VEGETABLE BASKETS**

## accessories for use

**CUTLERY TRAY**—Insert in top drawer with compartments for cutlery. Two sizes—one with compartment fitted with adjustable slotted blocks for carving, cake and bread knives. Smaller size does not have this compartment.

**PASTRY BOARD**—For use on counter for rolling out pastry or as cutting surface. Stored in top drawer on supports snapped on sides of drawer.

**WIRE VEGETABLE BASKETS**—Set of three baskets which fit into vegetable tray for segregated storage of fruits and vegetables.

**SLIDING SHELF**—Brings the articles out where you can see and easily lift out what you want.

**FLOUR, MEAL, AND SUGAR BINS**—Three tinned steel receptacles with tightly fitting covers. Easily removed.

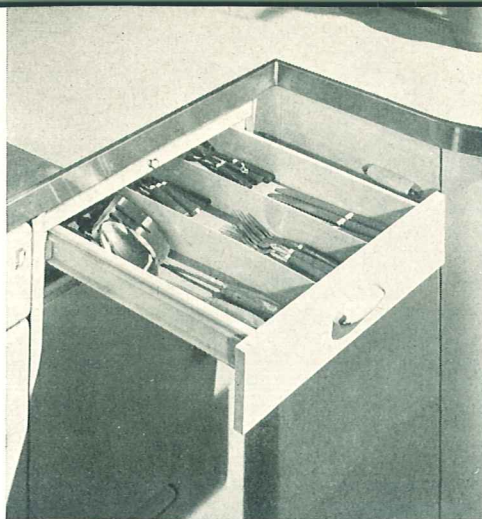
**REFUSE RECEPTACLE**—Galvanized container slips into slot on the inner side of door of sink compartment. Ten-quart capacity. Easily removed for disposal of contents. When door is closed, receptacle is automatically covered by lid which is attached to upper part of sink compartment.

**BREAD AND CAKE RECEPTACLE**—A deep tinned container with hinged cover. Sliding wire shelf for cake.

**CUTLERY DRAWER**—Lengthwise dividers welded into top drawer to provide separate compartments for kitchen cutlery and other small articles. Linoleum bottom lining.

**MEAT GRINDER ATTACHMENT**—Clamps to edge of counter, providing sturdy extension edge to which meat grinder may be attached.

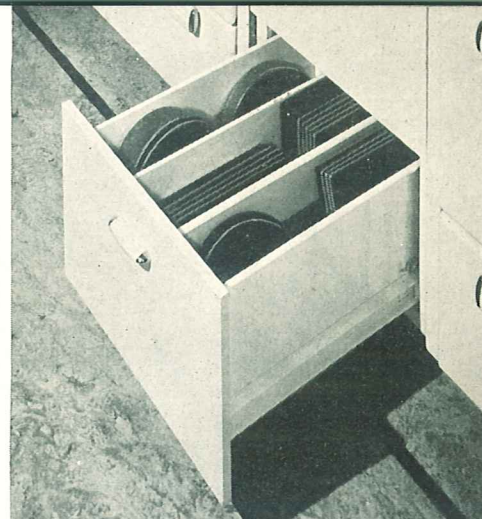




CUTLERY DRAWER



VEGETABLE TRAY



LID AND TIN FILE



MEAT GRINDER ATTACHMENT



SILVER STORAGE INSERT



SLIDING TOWEL RACK

## with base units...

**VEGETABLE TRAY**—Sliding ventilated tray in cupboard unit for convenient storage of dry vegetables. Door louvered for ventilation.

**SILVER STORAGE INSERT**—Compartmented for storage of silverware and linen and covered with Pacific tarnish-proof silver cloth.

**LID AND TIN FILE**—Any deep drawer may be fitted with dividers for storage of pie and cake tins and lids up to 9" in diameter.

**SLIDING TOWEL RACK**—Three chrome rods on enameled steel bracket which slides in and out.

**AUXILIARY STORAGE RACK**—Shown in same illustration as Sliding Towel Rack. Holds cleansers and scouring materials.

**SLIDING CUTTING BOARD**—Fits space above shallow drawer. Slides out as needed. Non-warping construction.

### Accessories Not Illustrated

**BOTTLE STORAGE INSERT**—Wooden eggcrate insert, as shown in Bottle Storage Unit on page seven, fits sliding shelf in cupboard unit.

**TRAY STORAGE RODS**—Row of rods, as used in Tray Storage Unit, inserted in any standard cupboard base unit.

**LENGTHWISE DIVIDER**—Metal divider, as in cutlery drawer, welded into drawer.

**CROSSWISE DIVIDER**—Metal divider welded crosswise into shallow drawer.

**LID RACK**—Attached inside door of Implement Unit, holds lids up to 10" in diameter.

**TOWEL ROD**—Rod attached to sink front door.

**TRAY STORAGE PANEL**—Steel panels fastened in bottom of cupboard unit for holding trays (See Handy Unit—page six).



SLIDING CUTTING BOARD



*St. Charles*  
gives you  
your choice of  
**10**  
**COLORS**

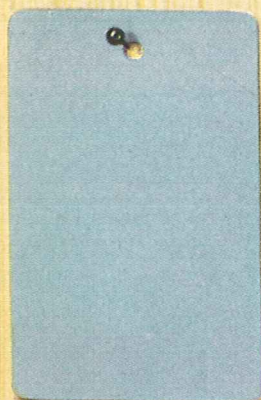
If you want color in your kitchen—and today it's a must—you can have it, not only in the curtains, counters, wall coverings and accents, but in the finish of the storage units, too. Think of it! Steel kitchens in color! Imagine what this can mean to the color beauty of your kitchen. Color is another first by St. Charles, made possible by custom-building every kitchen.

Below you see the nine colors—besides white—in which you can have your St. Charles Kitchen finished. Interesting two-tone combinations are possible, with interiors contrasting with exteriors, upper units in one color and lower units in another, units on one wall in a color different from those on another wall.

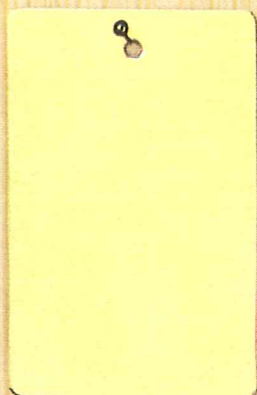
Whatever color you choose, the St. Charles finish, with proper care, will keep its lustre and beauty for many years. First, the prime coat is sprayed on and baked, then the finish coat—each baked at high temperature. The units for each kitchen go through the spray booths and ovens together, giving true color match and uniform film thickness. The result is a finish of superior texture, depth and gloss.

### Color Plans to Help You With Your Color Scheme

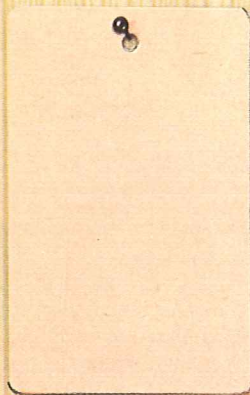
Your St. Charles dealer can assist you in planning the color scheme of your kitchen. Ask him to show you the plans carefully worked out by our kitchen stylist to show wall coverings, floor coverings, accents and counter tops to go with the various St. Charles colors. You can see actual samples of fabrics and materials with manufacturers' pattern numbers. You may follow the scheme exactly or adapt it readily to fabrics, patterns or materials of your choosing.



MORNING BLUE



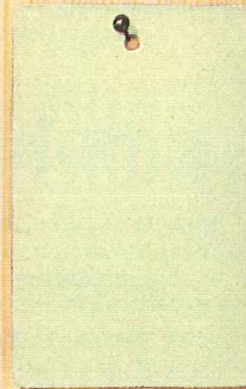
SUNNY YELLOW



SHELL PINK



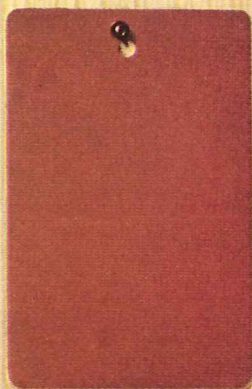
WHITE



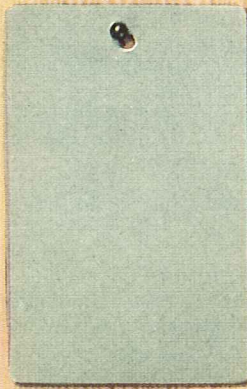
SEA GREEN



DUSK BLUE



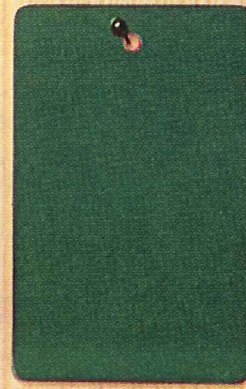
TERRA COTTA



MIST GRAY

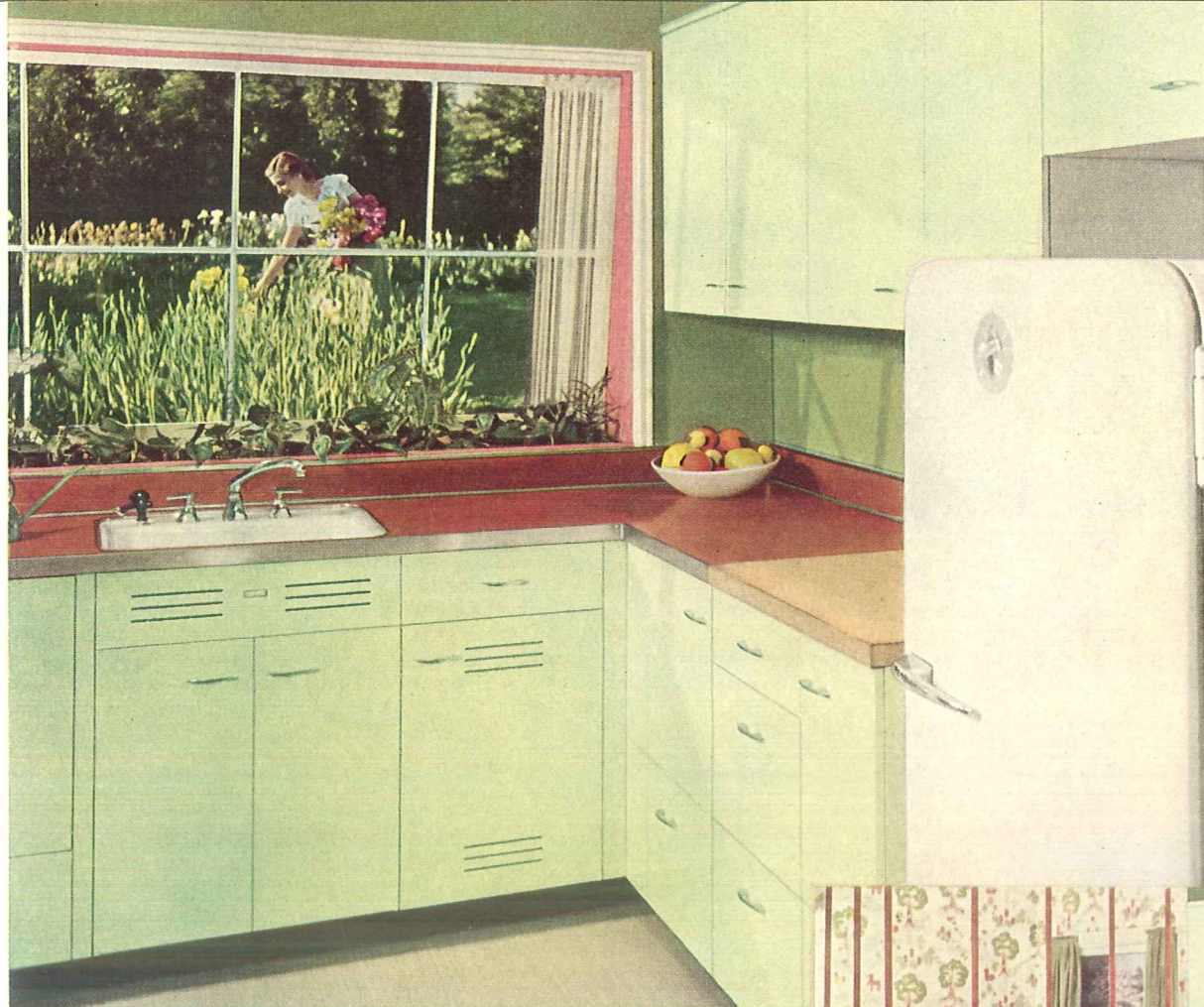


BRIGHT RED



PINE GREEN



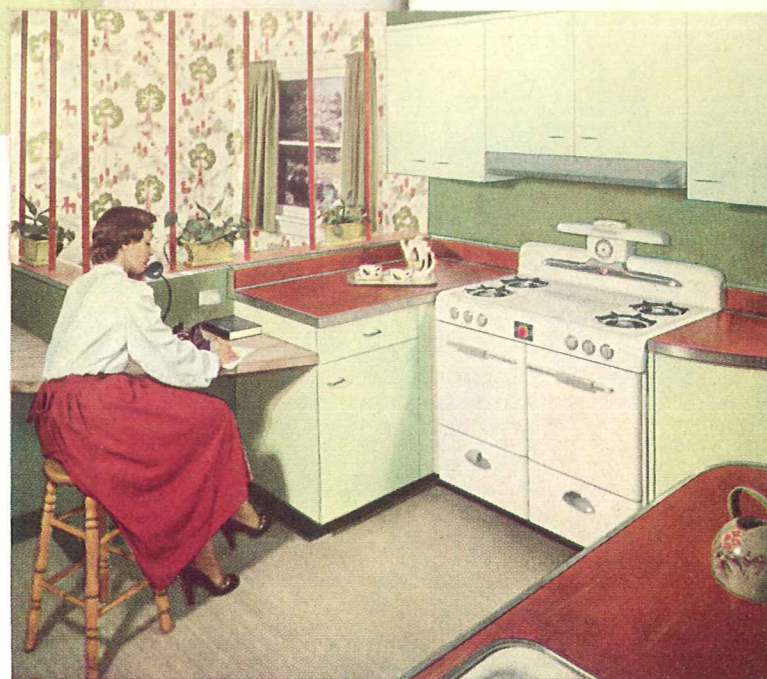


*View through window (below) shows maple cutting board which doubles as telephone desk in this moderately priced kitchen.*

# plain or fancy small or spacious your kitchen can be custom-built by *St. Charles*

Your St. Charles Kitchen will be fitted to the amount you wish to invest just as it is to the need and to the dimensions of the room. Space determines the number of basic units. You decide the type of units, the accessories that go with them and the style and type of counter. Thus the cost is extremely flexible.

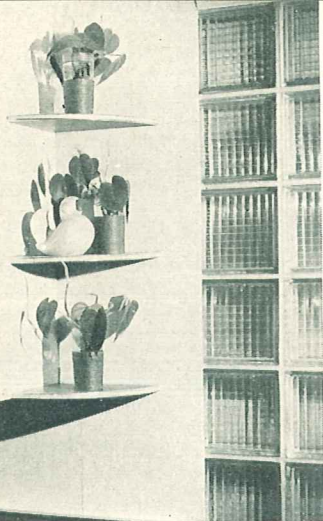
A St. Charles Kitchen, whether simple or elaborate, has an appearance of quality. It is not uncommon, looking at a St. Charles Kitchen, to estimate its cost at considerably more than it actually is. Do not allow a misconception to prevent you from having something you really want, would thoroughly enjoy and can afford.



Your St. Charles dealer will plan a kitchen suited to your needs and your means and then tell you exactly what it will cost to make it for you. You owe it to yourself to have that information before you make any decision.

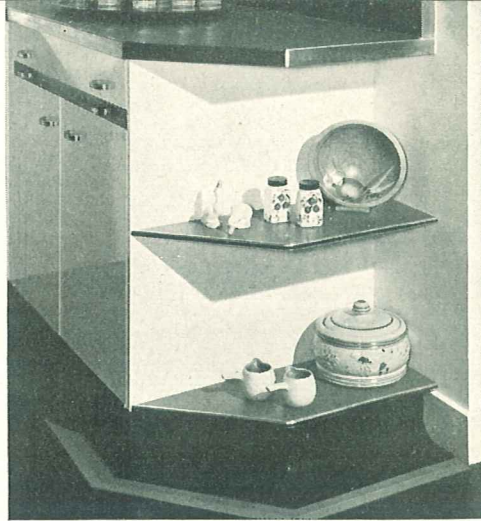
The kitchen illustrated here is of average size and is relatively simple in arrangement. Smaller and simpler kitchens are being built all the time. Each has the same basic quality as every St. Charles Kitchen and each is entirely custom-built.





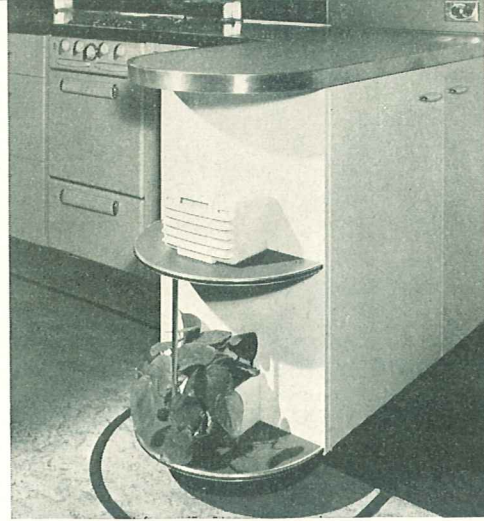
**CORNER SHELVES**

*Plywood, covered with linoleum or Vinyl on both sides. Edged with metal with strip insert to match covering material.*



**BASE END SHELVES**

*Same as corner shelves except covered only on top, usually in material to match counter. Either quarter round or diagonal.*



**HALF ROUND SHELVES**

*Same as end shelves in construction—two shelves with heavy chrome rod connecting them to give support.*

All above shelves may also be made with covering in Formica or Textolite on top only and with chrome snap-on trim.

## SINK TOPS AND COUNTERS

More than any other single element, the continuous one-piece work surface marks the truly custom-built kitchen. It plays an important part in making the kitchen fit right and look right. Its smooth, continuous surface permits full freedom in its use with unobstructed flow of work and does away with the unsightly, dirt-catching cracks resulting where each base unit has a separate top.

**LINOLEUM OR VINYL**—A St. Charles linoleum or Vinyl sink top is built at the factory to the dimensions required. The foundation is a sturdy steel core, reinforced for strength and rigidity. To this the covering material, in the selected pattern and color, is bonded with waterproof cement. To the extent permitted by the room layout and shipping limitations, it is made to fit any shape and in one piece, including the sink bowl. If desired, it may extend over the range by means of a built-in stainless steel insert. Sink bowls may be porcelain enameled cast iron, porcelain enameled pressed steel, or stainless steel and are inserted in the top with a waterproof connection.

Vinyl is a flexible thermoplastic material of superior wear and stain-resisting qualities. Linoleum is a resilient, sanitary material highly favored for sink tops and counters. Each is available in a variety of colors and patterns.

The large central illustration on the opposite page shows a Vinyl top in U shape, including the sink in the corner on a diagonal, and ending in a gracefully rounded section.

**STAINLESS STEEL INSERT**—The illustration at lower left shows how a stainless steel insert, the same depth as the top, may be built into the top. These inserts are extremely useful next to a free-standing range on which hot cooking utensils may be placed after removing them from the range.

**STAINLESS STEEL BOWL WITH DRAINBOARD**—The bowl is welded to a rectangular sheet of heavy-gauge stainless steel to form a one-piece unit which is installed in linoleum or Vinyl sink top. See illustration at bottom center.

**STAINLESS STEEL**—This is an excellent, long wearing working surface, as adaptable as linoleum or Vinyl to the kitchen design but higher in cost. At the upper right on the opposite page is a stainless steel top with double bowl welded into the top.

**MAPLE**—Because of its value as a cutting surface, there is a place in almost every kitchen for a maple top, even if only over a single base unit. It is formed by laminated strips, bonded together and may be made in desired length. See illustration at upper left.

**FORMICA AND TEXTOLITE**—Sink tops and counters are also available in these colorful, plastic materials. Made on a wood core. (Not illustrated.)

### Built-In Appliances

**BUILT-IN RANGES**—Certain types of gas or electric ranges may be built into a St. Charles Kitchen by means of a stainless steel insert in the counter. Central illustration opposite shows a Roper 21" gas range. This comes with either large oven or large broiler. There is also a 40" Roper gas range. Monarch electric ranges are in two sizes—42" and 21". Universal and Thermador surface units and ovens may be built in by means of units especially designed to receive them.

**BUILT-IN DISHWASHER**—We do not furnish dishwasher, but most standard dishwashers may be incorporated in kitchen beneath continuous counter. Illustration shows type with opening at front. For use with kitchen in color, front may be shipped to factory for painting in desired color.





MAPLE COUNTER TOP

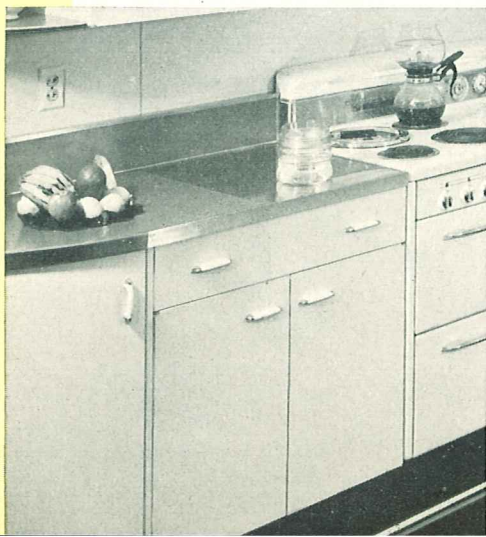


STAINLESS STEEL TOP

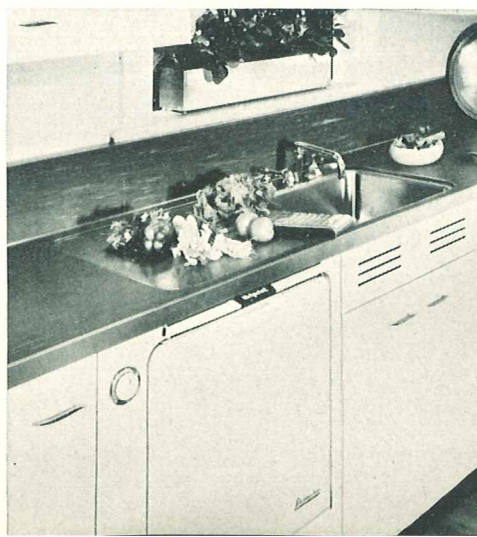


LINOLEUM OR VINYL TOP AND BUILT-IN RANGE

STAINLESS STEEL INSERT



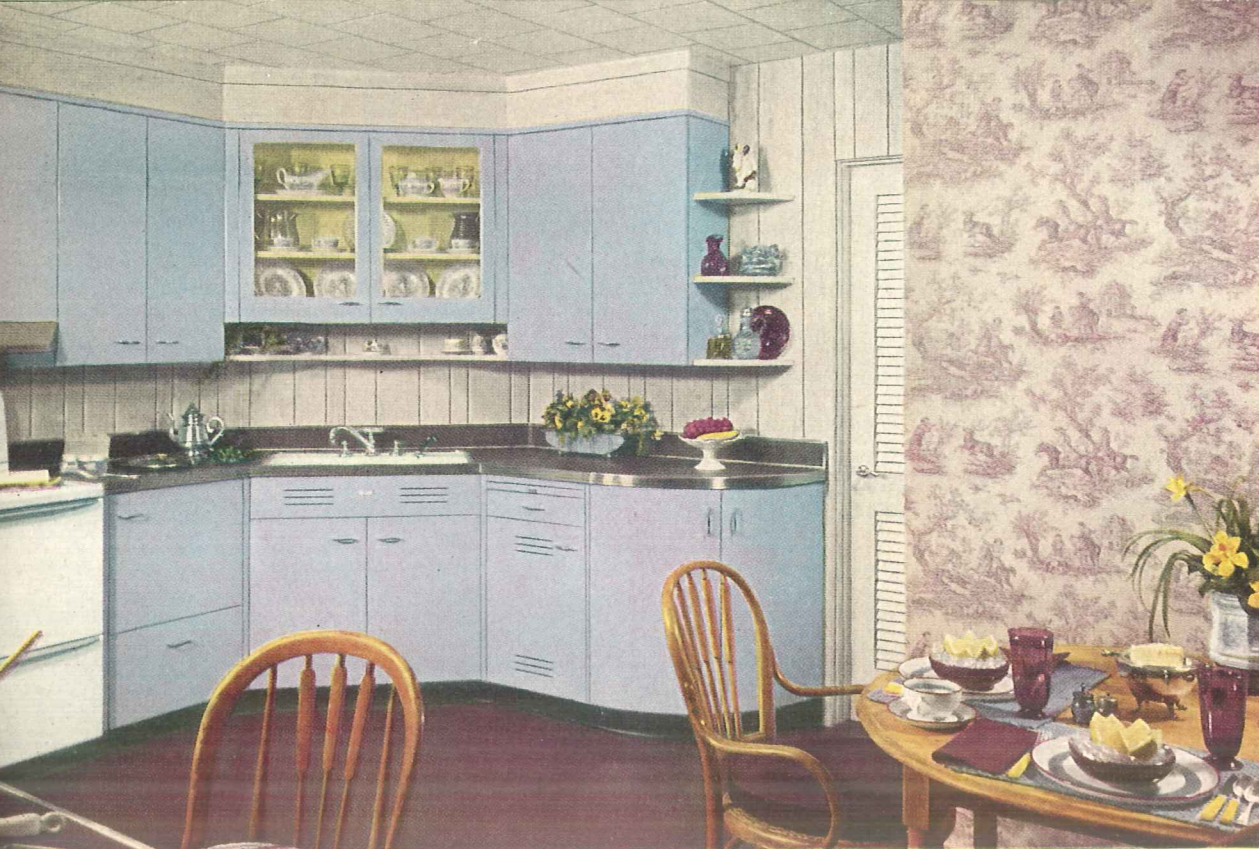
STAINLESS STEEL BOWL  
WITH DRAINBOARD



BUILT-IN DISHWASHER





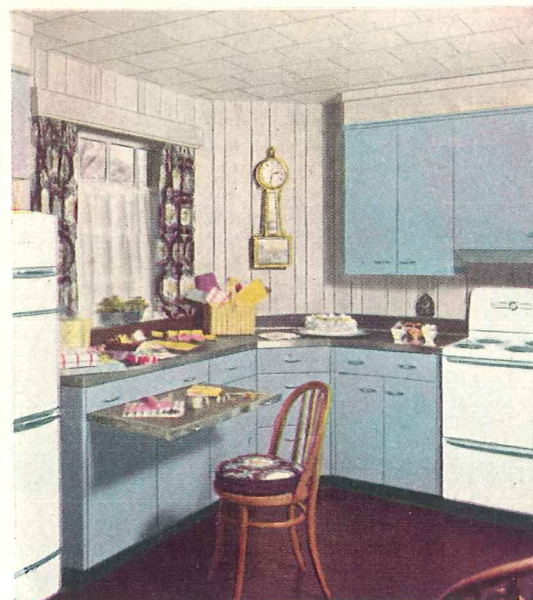


## beauty and utility artfully combined

Interesting use of the corners mark this charming and practical kitchen. The whole effect is inviting, with its Morning Blue finish, balanced nicely by the yellow interiors of the wall units in the corner over the sink, against a background of wood paneling finished in a soft white.

Your kitchen, of course, will be as different from any other, as each of the kitchens illustrated in this book are different. Large or small, it will be designed to save you minutes and steps in everything you do in the kitchen—preparing, cooking, serving, cleaning up. It will give you years of service at little or no upkeep cost.

Let your St. Charles dealer design a kitchen for you and submit an estimate. Then compare it with any other kitchen for what it gives you in convenience, in beauty and in intelligent planning.



*Large illustration: sink is built on diagonal in corner. Small illustration: other side of kitchen showing base unit set on diagonal in corner making attractive and balanced arrangement. Two L-shaped tops, on each side of range, form a compact, step-saving U kitchen.*

